



USSN 09/284,816
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40. (Thrice Amended) A method for preparing a beer from a beer wort, said method comprising a step of adding pectin E 440 and a step of centrifuging the wort while in a cooled condition, said pectin adding step comprising adding pectin E440 in a predetermined proportion in order to inhibit coagulation and precipitation of proteins so as to obtain at least one of a persistent irreversible haze which remains at a temperature of 15°C and of a reversible haze which remains at a temperature below 12°C and disappears at 15°C, said persistent irreversible haze and said reversible haze each having respective predetermined characteristics in terms of intensity and persistence over time in the event of storage.

50. (Twice Amended) A method for preparing a fermented beverage including a beer from a beer wort, said method comprising a preparing step including a step of adding pectin in sufficient amount during said preparing step to maintain a permanent haze during the beer making and in the finished beer, cooling said beer wort, and centrifuging said cooled beer wort.

56. (Twice Amended) A method for preparing a fermented beverage including a beer from a beer wort, said method comprising a preparing step including a step of adding pectin in sufficient amount during said preparing step to maintain a reversible haze during the beer making and in the finished beer, cooling the beer wort after addition of said pectin, and centrifuging the cooled beer wort.

62. (Amended) A method for preparing a beer from a beer wort, said method comprising a step of adding pectin E440 and a step of centrifuging the wort while in a cooled condition, said pectin adding step comprising adding pectin E 440 in a predetermined proportion in order to inhibit coagulation and precipitation of proteins so as to obtain at least one of a persistent irreversible haze which remains at room temperature and of a reversible haze which forms at low temperature and disappears at room temperature, said persistent irreversible haze and said reversible haze each having respective predetermined characteristics in terms of intensity and persistence over time in the event of storage.

step of centrifuging the wort while in a cooled state, said

pectin adding step comprising adding pectin E 440 in a predetermined proportion in order to inhibit coagulation and precipitation of proteins so as to obtain at least one of a persistent irreversible haze which remains at a temperature of 20°C and of a reversible haze which remains at a temperature of 2°C and disappears at 20°C, said persistent irreversible haze and said reversible haze each having respective predetermined characteristics in terms of intensity and persistence over time in the event of storage.